### New Books:

**The botany of desire : a plant's eye view of the world / Michael Pollan.**  
306.45 P771b

Erudite, engaging and highly original, journalist Pollan's fascinating account of four everyday plants and their co-evolution with human society challenges traditional views about humans and nature. Using the histories of apples, tulips, potatoes and cannabis to illustrate the complex, reciprocal relationship between humans and the natural world, he shows how these species have successfully exploited human desires to flourish. – *Publisher's Weekly* review

**Cooking from the hip : fast, easy, phenomenal meals / Cat Cora.**  
641.5973 C787c

Cora, the lone woman to be anointed an "Iron Chef" in the Food Network's American version of the series, aims to translate the fast, flashy style of that high-pressure kitchen into recipes that home cooks who have similar time constraints but comparatively modest gadgets and pantries can enjoy. The results are generally pleasing. Four sections break the food into "fast," "easy," "fun," and "phenomenal" categories that are a welcome change from the traditional progression through each course and show Cora's spontaneous, easygoing yet stylish way to its best advantage. – *Amazon.com* review.

**Cooking with America's championship team : sizzling recipes from Chef Edward G. Leonard , CMC and the American Championship Culinary Team.**  
641.57 C773 (overnight reserves)

Part of the Knowledge Bowl reserves collection in the library, this book "boasts more than 100 recipes from the chefs who make up ACF Culinary Team USA 2008, which recently scored gold in restaurant-style cooking among 32 nations at the Olympiade der Köche, or "Culinary Olympics"— a quadrennial international cooking competition launched 112 years ago and still the most-prestigious event of its kind in the world."—from the back cover.
The country cooking of Ireland / by Colman Andrews ; photographs by Christopher Hirsheimer ; foreword by Darina Allen.

Known for its scenic landscape rather than its gastronomic prowess, Ireland has never been considered a major force on the world's food stage. Until now, that is. Andrews, co-founder of Saveur magazine and author of Catalan Cuisine and Everything on the Table, provides new perspectives on the often maligned Irish cuisine. The breathtakingly beautiful photographs are alone enough to convince, but Andrews, calling Irish cuisine one of the most exciting food stories in the world today, lets the dishes make his case. Andrews has done the near impossible in elevating a cuisine thought to be humble and drab into tantalizing fare that will have world-wide appeal. –Publisher's Weekly starred review.

Koto : a culinary journey through Vietnam / Tracey Lister & Andreas Pohl.

“Arranged by region, this engaging cookbook weaves personal stories and national history with a culinary appreciation of the markets, traditions, and food of daily life in Vietnam. More than 80 delicious and authentic recipes are included, ranging from Coconut Prawns to Chicken and Lotus Seed Broth. Featuring stunning food photography as well as images of the Vietnamese countryside and people, this is a gorgeous reference perfect for the home cook and armchair traveler alike.” –publisher’s description.

My Nepenthe : bohemian tales of food, family, and Big Sur / Romney Steele.

My Nepenthe weaves together stories and tales about the famous California restaurant perched on the majestic cliffs of Big Sur. It celebrates the magic and history of place through food and the Fassett family who started Nepenthe. Ultimately, My Nepenthe is a story about food, family, and the culture of place, and how it all unfolds around the table and why that matters. –Publisher’s description.

Salty sweets : delectable desserts and tempting treats with a sublime kiss of salt / Christie Matheson.

Salted Caramels, Butterscotch Brownies, and Nantucket Sea Salt Ice Cream are just a few of the mouthwatering recipes that Christie Matheson presents in Salty Sweets, the first book devoted to this delicious combination of flavors. Salty sweets seem to be everywhere these days, and with good reason: a sprinkling of salt intensifies the sweet taste of many favorite desserts. –Publisher’s description.
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<th>Title</th>
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<tr>
<td><strong>Turquoise</strong> : a chef’s travels in Turkey / Greg and Lucy Malouf.</td>
<td>Greg and Lucy Malouf</td>
<td>641.5956 M258t</td>
<td>In <em>Turquoise</em> Greg and Lucy Malouf visit spice markets and soup kitchens enjoy fish sandwiches on the Bosphorus and drink in ancient teahouses. The recipes inspired by their travels capture the enticing flavors that define Turkish cuisine from the ancient ruins of Pergamum to modern day Istanbul. Some are traditional while many more are Greg's own flavored with his years of experience cooking Middle Eastern food. With its hundreds of luscious photographs Turquoise is a chance to share in this unforgettable Turkish journey. –Publisher's description.</td>
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<td><strong>Welcome to Michaels : great food, great people, great party!</strong></td>
<td>Michael McCarty</td>
<td>641.5979 M123w</td>
<td>Chef/owner McCarty (Michael's Cookbook) has served celebrities, media executives and foodies at his self-named Santa Monica and New York City restaurants for more than 25 years. In this attractive, chatty volume, he proudly presents a distinctly bicoastal collection of 85 of his favorite dishes. Enthusiastic and patient, McCarty frequently takes time to extrapolate on topics such as charcuterie, lobster and mushrooms; his passage on choosing and opening oysters will prove a Godsend for frustrated fans of the bivalves. Those looking for a handy and accessible guide to creating elegant seasonal dishes will find a lot to like. Full-color photos throughout. –Publisher’s Weekly review.</td>
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<td><strong>Where our food comes from : retracing Nikolay Vavilov's quest to end famine</strong></td>
<td>Gary Paul Nabhan</td>
<td>641.1 N115w</td>
<td>In this part travelogue, part history, and part treatise, Nabhan (research social scientist, Univ. of Arizona, Southwest Center) uses Nikolay Vavilov's career to make a case for preserving plant diversity in the face of agricultural stratagems that sacrifice variety for yield. The author eloquently describes how current agricultural practices may be helping to erase the diversity that Vavilov was so anxious to preserve. Nabhan's great strength is linking Vavilov's history and the underlying science to the significance of global plant diversity; his weakness, minimizing the contributions of modern agriculture and molecular biology in the prevention of world hunger. This work would be an excellent resource for discussions and debates. Summing Up: Highly recommended. –Choice review.</td>
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<td><strong>New DVDs</strong></td>
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<td><strong>The botany of desire : a plant's eye view of the world.</strong></td>
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<td>DVD 306.45 P771b</td>
<td>Companion to the book of the same name (reviewed above).</td>
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News

Black History Month at the Library
During February, the library will have a book display of materials from the collection to commemorate Black History Month, highlighting accomplished Kentuckians. Stop by and take a look!

Paperback Book Swap at the Library
Wednesday, February 24
Trade a pair of paperback books for the chance to "dress down." Students who donate two paperback fiction books to the Sullivan-Lexington library that day will earn the privilege of bypassing the customary professional-dress requirement. Donated books will benefit the library's free paperback swap, which offers light reading materials to the university community.

What's the Book??
For each day in 2010 the Library will be testing your knowledge of our book collection – each morning we will tweet a line from a book in the collection to our Twitter account WhatstheBook. We’ll give you the answer the following morning along with a new line to guess. Follow us and join the fun!